

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

<b>DBA/NAME</b> Outback Steakhouse	<b>DATE</b> 10/14/09
<b>ADDRESS</b> 1990 E 20 <sup>th</sup> Street, Chico, CA 95928	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2738
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days

See reverse side for the California Retail Food code sections and general requirements that correspond to each violation listed below

IN = In Compliance    N/O = Not Observed    N/A = Not Applicable    OUT = Out of Compliance    COS = Corrected On-Site    MAJ = Major Violation													
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
√			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:				√			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			√
√			3. No discharge from eyes, nose, and mouth							<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			
√			4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source			
√			5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			√			√	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									√	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			√			√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
√			9. Proper cooling methods							<b>WATER &amp; WASTE WATER</b>			
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
						OUT	√			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													OUT
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										40. Wiping cloths: properly used and stored			
			26. Approved thawing methods used, frozen food maintained frozen.							<b>PHYSICAL FACILITIES</b>			
			27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices			
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										44. Premises; personal/cleaning items; vermin-proofing			
			30. Food properly stored; food storage containers identified							<b>PERMANENT FOOD FACILITIES</b>			
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food			
			37. Vending machines							51. Permit Suspension			
										52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 6- No paper towels at hand sink in bar. Provide in sanitary dispenser.

7- Observed cooked mushrooms (117°F) in hot holding unit. Owner reports mushrooms held at lower temperature for short period of time (2 hours) so as not to overcook. When using Time Only as a method of ensuring public safety, provide written procedure, tag individual containers of food with discard time and discard at end of four hours.

14- Food handler in bar reports utensils cleaned in bar utensil sink are sanitized for "a few seconds". When using quaternary ammonia utensils must be submerged in sanitizer for minimum 60 seconds.

35- Clean behind and between nozzles of beverage dispenser and inside beverage gun/beverage gun holder to remove accumulated residues.

45- Observed a few damaged floor tiles in utensil cleaning area. Repair to be smooth and easily cleanable. Clean floors in hard to reach areas (under storage shelves, equipment in bar, etc.) to remove debris. Clean floor sinks in bar and walls where needed to remove residues.

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

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**R.E.H.S.**

**RECEIVED BY:**

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